## 2Company Potatoes Revision5

Number of Servings: 5 (200.24 g per serving)

Amount	Measure	Ingredient
19.00	OZ	Potatoes, hash browns, shredded, 80% ckd, iqf
1/8	ea	Soup, cream of potato, 50oz pack, cond, cnd
9 1/2	Tbs	Sour Cream, light
4 3/4	OZ	Cheese, cheddar, low fat, shredded
1.00	tsp	Spice, paprika
4 3/4	tsp	Parsley, dried

nutrients per	servir	Nutrients per serving					
Nutriti Serving Size (2 Servings Per C	200g)		cts				
Amount Per Servin	9						
Calories 190	Cald	ories fron	n Fat 45				
		% Da	aily Value*				
Total Fat 5g							
Saturated Fat 2.5g 13%							
Trans Fat 0g							
Cholesterol 15mg 5%							
Sodium 500mg 21%							
Total Carbohy	drate :	24a	8%				
Dietary Fiber 3g 12%							
Sugars 2g	- 5						
Protein 10g							
r rotem .eg							
Vitamin A 10%	• '	Vitamin (	2 15%				
Calcium 15%	•	Iron 6%					
*Percent Daily Value diet. Your daily value depending on your o	s may b	e higher or					
Total Fat Le Saturated Fat Le Cholesterol Le Sodium Le Total Carbohydrate Dietary Fiber Calories per gram:	ss Than ss Than ss Than ss Than	65g 20g 300mg	80g 25g 300 mg 2,400mg 375g 30g				

## Instructions

Combine all ingredients. Pour into pan(s) sprayed with nonstick spray. Sprinkle with paprika and parsley flakes on top. Bake uncovered at 325 degrees for 1 1/2-2 hours or until well cooked and done.

Serve 1/2 -2/3 cup/#8 scoop = 1 vegetable serving 1 serve = 24 grams CHO = 1 1/2 CS

## **Notes**

Potentially Hazardous Food. Food Safety Standards: Hold food for service at an internal temperature above 140 degrees F.

May add onion or bell pepper to customer's taste

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